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Ninth Annual Catalogue

of the

1917-18

New York State School of Agriculture

At Alfred University, Alfred, N. Y.

For School Year 1918-1919

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***SCHOOL CALENDAR 1918-19**

First Term

Registration and re-examination.....Tuesday, October 1, 1918
Classes begin.....Wednesday morning, October 2, 1918
Thanksgiving Recess begins.....Wednesday noon, November 23, 1918
Classes resumed.....Monday morning, December 3, 1918
First term closes.....Wednesday evening, December 18, 1918

Second Term

Classes begin.....Thursday morning, January 2, 1918
Term closes.....Wednesday, March 19, 1918

Third Term

Third Term begins.....Wednesday morning, March 26, 1918
Third Term closes.....Thursday evening, June 12, 1918

*The school year is divided into three terms of approximately twelve weeks each and the work is so arranged that a student may complete the course in two years of three terms each, or in three years of two terms each; that is, students who find it necessary to remain at home during the summer months or who wish to work to secure experience or to earn money for the next year, may attend during the first and second terms only, and still complete the course by taking an extra year. For fuller explanation see pages 9-18.

BOARD OF MANAGERS

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ALEXANDER HIGBEE REMSEN
Foreman of Grounds and Instructor in Floriculture

* Absent on leave, military service.

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Dairy Industry

GEORGE WALLACE SMITH

Superintendent of Farm

WILLIAM H. THOMAS

Blacksmithing

WILLIAM ALEXANDER THORNTON

Animal Husbandry

LLOYD RAYMOND WATSON, A. M.

Chemistry

JULIA AGNES WAHL, Ph. B.

Secretary to the Director

RAY WINTHROP WINGATE

Music

ANGELINE WOOD

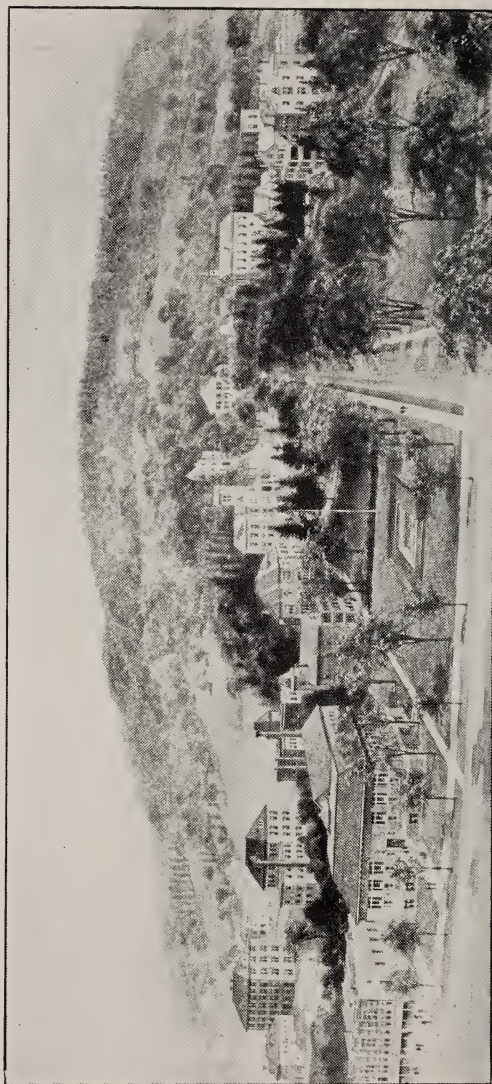
Head of Home Economics Department

JULIA WOOD

Domestic Art and Home Decoration



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ALFRED UNIVERSITY — Founded in 1836

THE SCHOOL OF AGRICULTURE AND HOME ECONOMICS

The School of Agriculture at Alfred University is a State School established and maintained wholly by the State of New York.

There are hundreds of young men in the State of New York who expect to be farmers and who for various reasons have never attended high school, or have not completed a high school course. Many of these men would like to take a course at an agricultural college but they have not had sufficient preparation to pass the entrance examinations. They feel that they cannot spare the time or the money to go back into the high school and then spend four additional years in college. To many, this is well nigh impossible and so they have been practically denied the training and advantages which a few of the more fortunate are able to afford.

There are also a large number of young women who wish to secure a broad general training and at the same time obtain practical instruction in cooking, sewing, home nursing, sanitation; in fact, in general homemaking. It may be impossible for them to attend college; they may not be prepared to enter college; or they may not wish to spend the full four years necessary to complete a college course.

It is for these very people that this School was established. It offers thorough courses of instruction in the various lines of Scientific Agriculture and Home Economics, yet requires only a common school education of those who desire to enter.

Many of the students at the School are high school graduates who desire to secure a practical training in agriculture or home economics in the shortest possible time. A special course of study has been arranged for such students.

The School was established in 1908. In that year and the following, a total of \$115,000 was appropriated for the purpose of buying the necessary land, erecting buildings and providing equipment. The annual maintenance voted by the State for the School approximates \$40,000.

Tuition is free to residents of New York State. There are no laboratory fees.

Buildings

Agricultural Hall: This, the main building, is a large four-story structure of brick and stone. It contains the main class rooms, several of the laboratories and offices, and an assembly room with a seating capacity for 300 students. The entire upper floor is occupied by the Department of Home Economics.

Dairy Building: This is also of brick and stone, and is fully equipped for making butter and cheese and for the commercial handling of milk and cream. It contains also a farm dairy equipment and apparatus for work in dairy bacteriology. In addition, a model farm dairy is in operation at the farm barns.

Greenhouse: A Greenhouse of modern construction, 22 feet wide and 66 feet long, is available for instructional purposes and is used in connection with the study of Botany, Farm Crops and Vegetable Gardening. The common forcing crops are grown, and vegetables and bedding plants started for spring planting.

In addition to the above, several of the other University buildings are used by the School. The classes in chemistry, drafting, farm buildings, physical training, woodworking, and blacksmithing are held in college buildings. Students are also privileged to use the University gymnasium.

Farm

A farm of 230 acres is owned by the School and is about one-half mile distant. It is available for student practice, experimental and demonstration work. The four chief breeds of dairy cattle, two stallions, four brood mares, hogs, sheep and poultry constitute the working basis of the farm, and furnish valuable laboratory material. The common field crops are grown; and on the demonstration plots, variety tests and experiments are conducted. A young orchard of two hundred trees, a planting of small fruits, a bearing orchard, a large modern barn, a dairy barn, a milk house, poultry plant, piggery and other buildings all well equipped provide ample facilities for practical, as well as demonstration work.

Object of School

The object of the School is to give definite, practical instruction in agriculture and home making to students who, for various reasons, are unable to attend college. To this end, therefore, the courses are short and practical, containing a minimum amount of theoretical matter. The courses prepare for living in the country, whether that living contemplates actual farming, or some more technical application of scientific agriculture and domestic science. The courses do not prepare

specifically for teaching in the common school or high school. Special technical instruction is offered for those who wish to fit themselves to fill salaried positions.

Admission

Applicants should have the following qualifications:

1. They should be at least sixteen years of age.
 2. They should have completed the school work of the first eight grades as taught in the common schools.
 3. They should be in good health and of good moral character.
- Special courses are offered for high school graduates (see pages 14 and 18).

Young men will not be granted a diploma until they have worked at least three months during the growing season on some farm approved by the faculty of the School. This experience may be secured during the summer vacation.

Students should plan to enter at the beginning of the fall term if possible. If this is not possible, they may enter at the beginning of the second term. It is not possible to enter at the beginning of the third term.

Expenses

Tuition is free to all students who are bona fide residents of the State for one year prior to admission to the School. Students outside of the State wishing to enter the School should correspond with the Director concerning the tuition charge. There are practically no laboratory fees.

The estimated cost of living is itemized below:

Board.	\$3.50 to \$5.00 per week
Room, light and heat.	1.00 to 2.00 per week
Laundry.	.50 to 1.00 per week

Total \$5.00 to \$8.00 per week.

The cost of books will range from \$5.00 to \$10.00 per term. Students taking the agricultural course will be required to purchase a set of drawing instruments, costing about \$4.50. They will be used throughout the course. An inexpensive gymnasium suit for women students and white suits to be used in the dairy are also required. The total necessary expense per term of 12 weeks will be from \$75.00 to \$85.00.

Board and room, including fuel and light, may be had in private families at from \$5.00 to \$6.00 per week. Board may be had in clubs at from \$3.50 to \$4.00 per week.

Young women who apply early may secure room and board at the women's dormitory, Ladies' Hall.

It is probable that during the coming year all men students at the university will be required to purchase an inexpensive uniform for use in military drill. If so it may be worn throughout the day and will save other clothing to that extent.

Self-Support

It should be borne in mind by all prospective students, and by parents sending their sons and daughters to school, that a school or college is a place to invest time and money, and that therefore the minimum amount of time should be spent in activities aside from those that directly promote education. The wise use of time in general, consists in earning enough money during the summer months to defray the expense of living during the months of study in the School.

There is, however, opportunity for a few students to earn a part of their expenses by working about the School and on the farm, and doing odd jobs about the village. As a rule, students should not attempt to do much work in addition to their regular class duties during their first year in School.

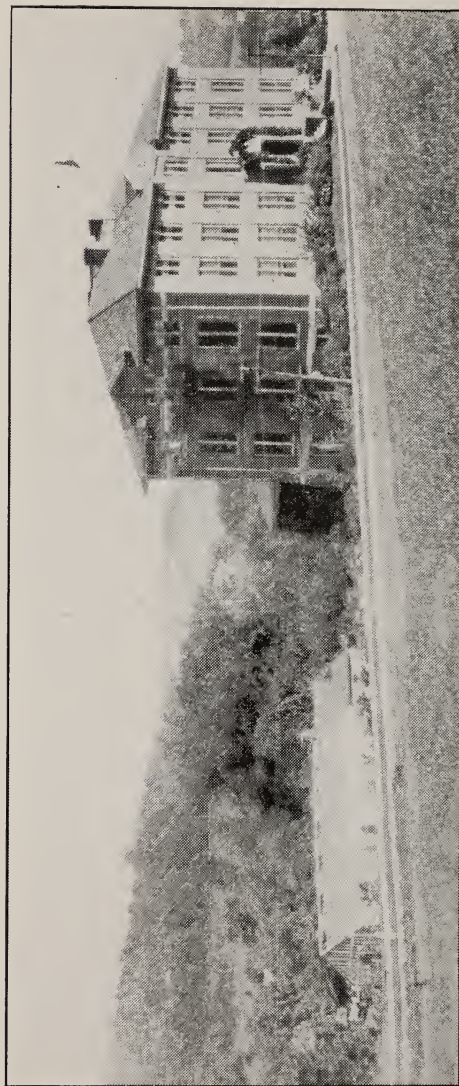
Positions

There is an increasing demand for young men with technical training in agriculture as farm managers, assistants on dairy, live stock or fruit farms in state dairy and inspection work, and in creameries, cheese factories, nurseries, florists' establishment, etc. Although the first object of the School is to train young men and women for more efficient service in their own home communities, there are always those who for various reasons prefer to find employment elsewhere. So far, the School has been able to place all its young men graduates who so wished in very desirable positions, though it does not guarantee to do so.

Two twelve weeks' courses have recently been added for young women who, in addition to the general Home Economics course, are interested in securing some special training that may be useful to them in earning a livelihood. One of these is a technical course in Catering. The other is a course in advanced Dressmaking and Designing. These courses are in the nature of advanced work and are open only to those who have completed the work of the regular course.

Location of School

The School is located in the midst of a typical farming community, in the village of Alfred, Allegany County, New York, at an elevation



MAIN BUILDING

New York State School of Agriculture

of 1800 feet. It is two and one-half miles from Alfred Station, which is on the main line of the Erie Railroad between New York and Chicago. Connections may be made with the Buffalo division of the Erie and with the Pittsburg and Shawmut at Hornell; with the Pennsylvania at Cuba and Olean; and with the Pittsburg and Shawmut at Belvidere and Friendship. A public bus meets all trains.

Alfred is a college town, made up of earnest, hard-working people. The college spirit is strong and clean. There are no saloons in the village and there never have been. In so far as it lies in the power of the faculty to do so, they carefully supervise the personal comfort and welfare of the individual students. The school accords no place to the undesirable young man or woman.

Students receive many advantages on account of their participation in the various activities of University life. They are eligible to membership on all University athletic teams and have access to the University library, gymnasium and tennis courts. At the same time the identity of the Agricultural School student as such is preserved through the many activities pertaining specifically to the School. Among these are the daily Assembly Exercises, the Country Life Club, Country Life Christian Associations, Class Organizations, etc.

The Country Life Club

This is the School literary and social society. Practically every student in schools joins it and takes some part in debates, readings, essays and music. Here the School "yells" are propounded, student activities freely talked over, and social and parliamentary forms learned in doing the regular work of the club. Meetings are held with the School faculty in the Hall. Agricultural exhibits of various kinds are held under the auspices of the club.

Christian Associations

A Young Women's Christian Association and a Country Life Men's Christian Association are maintained by the students. These associations meet with members of the faculty in the main building on Sunday evenings.

Courses of Study

The regular courses of study are so arranged that they may be completed in three years of two terms each or in two years of three terms each. This arrangement makes it possible for the student who finds it necessary to remain at home during the busy season of the year, to secure the benefits of the School and complete the full course during the winter months.

In the agricultural course all students pursue the same subjects during the first year. These have been selected for the purpose of giving a well rounded knowledge of agriculture and agricultural conditions. In the senior year opportunity is offered the student to elect special work along the line in which he is most interested.

Special courses are offered for high school graduates. The course in Agriculture for high school graduates will be found on page 14. The course in Home Economics will be found on page 18.

The advanced courses in Catering and Dressmaking are offered in the spring term only.

Two Year Course in Agriculture

FIRST YEAR

Fall Term

Subject	Credit
Arithmetic	3
Botany	4
Dairying I (Farm Dairying).....	3
English I.....	4
Farm Mechanics I (Forge).....	2
Farm Practice.....	1
Hygiene B.....	1
Music I.....	1
Rural Economic.s.....	1
Military Training I.....	1—23

Winter Term

English II.....	3
Farm Accounts.....	3
Farm Mechanics II.....	2
Farm Mechanics III.....	3
Mensuration	1
Music	1
Physics	5
Poultry I.....	3
Rural Sociology.....	1
Military Training II.....	1—23

Spring Term

English III.....	3
Farm Mechanics VII (Cement).....	2
Farm Mechanics IX (Farm Machinery).....	3
Forestry	2
Horticulture I (Fruit Growing).....	4
Insect Pests and Plant Diseases.....	4
Landscape Gardening.....	2
Military Training III.....	1
*Elective	2—23

SECOND YEAR

First Term

Animal Husbandry I.....	3
Chemistry I.....	5
Farm Mechanics IV (Woodworking).....	2
Field Crops.....	5
Soils	4
*Elective	4—23

*For list of electives see page 19.

Winter Term

Subject	Credit
Animal Husbandry II.....	3
Animal Husbandry IV (Feeds and Feeding).....	3
Chemistry II.....	5
Farm Mechanics V (Woodworking).....	3
History I.....	5
Parliamentary Law.....	1
*Elective	3—23

Spring Term

Animal Husbandry III (Breeding).....	3
Climatology	2
Chemistry V (Agricultural Chemistry).....	3
Farm Law.....	1
Farm Management.....	4
History II (Civics).....	3
Horticulture II (Vegetable Gardening).....	3
*Elective	4—23
Total to graduate.....	138

Three Year Course in Agriculture

FIRST YEAR

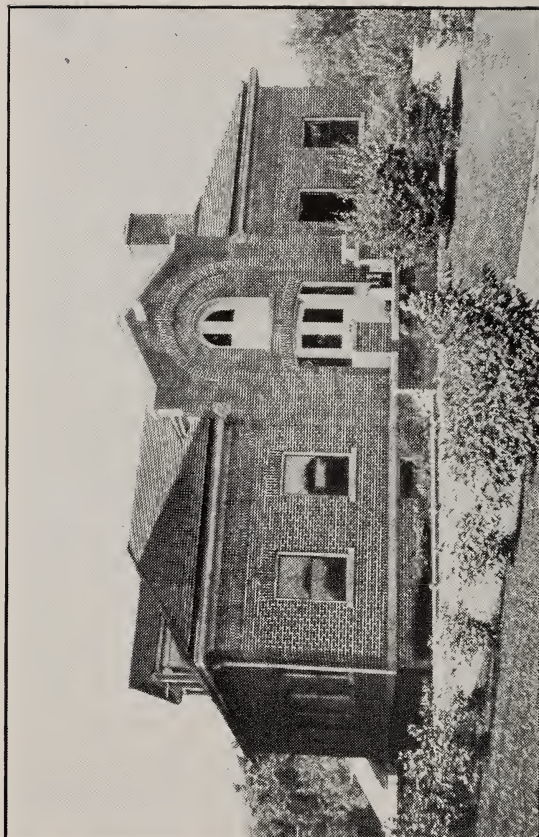
First Term

Arithmetic	3
Botany	4
Dairying I (Farm Dairying).....	3
English I.....	4
Farm Mechanics I (Forge).....	2
Farm Practice.....	1
Hygiene B.....	1
Music I.....	1
Rural Economics.....	1
Military Training I.....	1—23

Second Term

English II.....	3
Farm Accounts.....	3
Farm Mechanics II (Forge).....	2
Farm Mechanics III (Drafting).....	3
Mensuration	1
Music II.....	1
Physics	5
Poultry I.....	3
Rural Sociology.....	1
Military Training II.....	1—23

*For list of electives see page 19.



DAIRY BUILDING

SECOND YEAR

First Term

Subject	Credit
Animal Husbandry I.....	3
Chemistry I.....	5
Farm Mechanics IV (Woodworking).....	2
Field Crops.....	5
Military Training.....	1
Soils	4
*Elective	3—23

Second Term

Animal Husbandry II.....	3
Animal Husbandry IV (Feeds and Feeding).....	3
Chemistry II.....	5
Farm Mechanics V (Woodworking).....	3
History I.....	5
Parliamentary Law.....	1
*Elective	3—23

THIRD YEAR

First Term

Subject	Credit
English III.....	3
Farm Mechanics VII (Cement).....	2
Farm Mechanics IX (Farm Machinery).....	3
Forestry	2
Horticulture I (Fruit Growing).....	4
Insect Pests and Plant Diseases.....	4
Landscape Gardening.....	2
*Elective	3—23

Second Term

Animal Husbandry III (Breeding).....	3
Climatology	2
Chemistry V (Agricultural Chemistry).....	3
Farm Law.....	1
Farm Management.....	4
History II (Civics).....	3
Horticulture II (Vegetable Gardening).....	3
*Elective	4—23
Total to graduate	138

*For list of electives see page 19.

Course of Study In Agriculture for High School Graduates

High school graduates will be granted a diploma in Agriculture on the completion of four terms of resident work comprising 80 credit hours as follows:

Subject	Credit
Dairying I.....	3
Farm Practice.....	2
Farm Mechanics I (Forge.....)	2
Military Training I.....	1
Rural Economics.....	1
Animal Husbandry I.....	3
Field Crops.....	5
Farm Mechanics III (Woodworking).....	2
Animal Husbandry II.....	3
Chemistry II.....	5
Farm Mechanics II (Forge.....)	2
Farm Accounts I.....	3
Military Training II.....	1
Poultry I.....	3
Rural Sociology.....	1
Farm Mechanics IV (Woodworking).....	3
Animal Husbandry IV (Feeds and Feeding).....	3
Horticulture I (Fruit Growing).....	4
Insects and Plant Diseases.....	4
Military Training III.....	1
Soils	4
Chemistry V (Agricultural Chemistry).....	3
Animal Husbandry.....	3
Farm Management.....	4
Parliamentary Law.....	1
Horticulture II (Vegetable Gardening)...	3
*Elective (Technical Agricultural Subjects only).....	10
	—
Total to graduate.....	80

In addition to the above, students who do not present satisfactory credentials in Physics, Chemistry I, and Botany, will be required to take these subjects also.

*For list of electives see page 19.

Two Year Course In Home Economics

FIRST YEAR

Fall Term

Subject	Credit
Cooking I.....	3
Physical Training I.....	1
Sewing I.....	2
Hygiene A.....	2
Arithmetic	3
Botany	4
English I.....	4
Music I.....	1—20

Winter Term

Cooking II.....	2
Drawing	4
Physics	5
Physical Training.....	1
Sewing II.....	3
English II.....	3
Music II.....	1
Rural Sociology.....	1—20

Spring Term

Laundry	1
Sewing.. III.....	2
Sewing IV.....	3
*Elective	6
English III.....	3
Insects and Plant Diseases.....	3
Landscape Gardening.....	2—20

SECOND YEAR

Fall Term

Subject	Credit
Cooking III and IV.....	2
Dietetics I.....	5
Home Decoration I.....	2
Household Management.....	3
House Practice.....	1
Sewing V.....	3
Chemistry I.....	5—21

*For list of electives see page 19.

Winter Term

Subject	Credit
Cooking V.....	2
Home Decoration II.....	2
Home Nursing.....	2
House Practice.....	1
Sewing VI.....	2
History I.....	5
Chemistry II.....	5
Parliamentary Law.....	1—20

Spring Term

Horticulture III (Home Gardening).....	2
Chemistry III and IV.....	5
House Plans.....	2
Home Sanitation.....	3
Textiles	2
* Elective.....	2
History II (Civics).....	3—19
Total to graduate.....	120

Three Year Course in Home Economics

FIRST YEAR

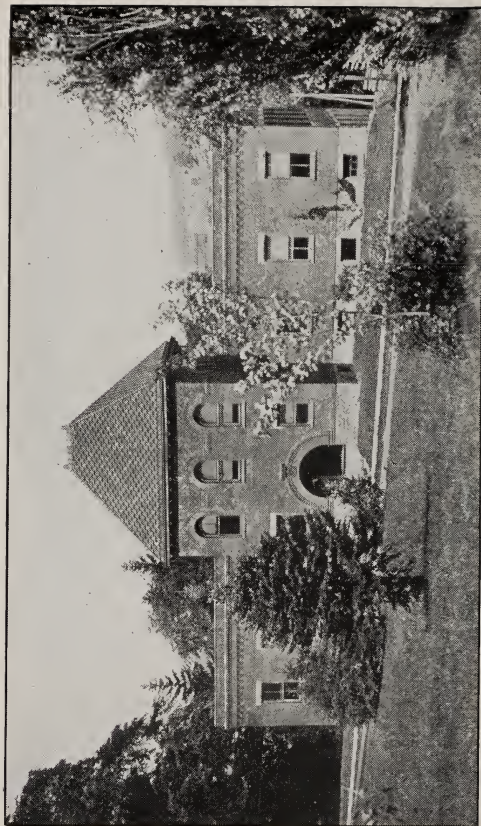
Fall Term

Subject	Credit
Cooking I.....	3
Physical Training I.....	1
Sewing I.....	2
Hygiene A.....	2
Arithmetic	3
Botany	4
English I.....	4
Music I.....	1—20

Winter Term

Cooking II.....	2
Drawing	4
Physics	5
Physical Training II.....	1
Sewing II.....	3
English II.....	3
Music II.....	1
Rural Sociology.....	1—20

*For list of electives see page 19.



BABCOCK HALL

Contains the Chemistry and Woodworking Laboratories and Gymnasium

SECOND YEAR

Fall Term

Subject	Credit
Cooking III and IV.....	2
Dietetics	5
Home Decoration.....	2
House Practice.....	1
Sewing III.....	2
Chemistry I.....	5
English III.....	3—20

Winter Term

Cooking V.....	2
Home Decoration.....	2
House Practice.....	1
Laundry	1
Sewing IV.....	3
History I.....	5
Chemistry II.....	5
Parliamentary Law.....	1—20

THIRD YEAR

Fall Term

Subject	Credit
Chemistry III.....	3
House Plans.....	2
Sewing V.....	3
Textiles	2
*Electives	2
Household Management.....	3
Insects and Plant Diseases.....	3
Landscape Gardening.....	2—20

Winter Term

Chemistry IV.....	3
Horticulture III (Home Gardening).....	2
Home Sanitation.....	3
Sewing VI.....	2
*Electives	6
Home Nursing.....	2
History II (Civics).....	3—21
Total to graduate.....	121

*For list of electives see page 19.

Course of Study in Home Economics for High School Graduates

High School graduates will be granted a diploma in Home Economics on the completion of four terms of resident work comprising 80 credit hours as follows:

Subject	Credit
Cooking I.....	3
Sewing I.....	2
Sewing II.....	3
Dietetics	5
Home Practice.....	1
Insects	3
Landscape Gardening.....	2
Physical Training.....	1—20
Cooking II.....	2
Sewing III.....	2
Sewing IV.....	3
Drawing	4
Laundry	1
Rural Sociology.....	1
Parliamentary Law.....	1
Chemistry II.....	5
Physical Training.....	1—20
Cooking III and IV.....	2
Sewing V.....	3
Home Decoration.....	2
Household Management.....	3
House Plans.....	2
Textiles	2
Chemistry III.....	3
*Electives	3—20
Cooking V.....	2
Sewing VI.....	2
Home Decoration.....	2
Home Nursing.....	2
Sanitation	3
Household Chemistry.....	3
Horticulture III (Home Gardening).....	2
*Electives	4—20
Total to graduate.....	80

In addition to the above, students who do not present satisfactory credentials in Physics, Chemistry I, and Botany, will be required to take these subjects also.

Students wishing advanced credit for work in Home Economics taken elsewhere will be required to take examinations in these subjects.

*For list of electives see page 19.

Electives

The following elective subjects are offered to students taking Agriculture:

Fall and Spring Terms

Subject	Credit
Animal Husbandry VI (Pedigrees).....	1
Animal Husbandry VII (Advanced Stock Judging).....	2
Animal Husbandry VIII (Veterinary Science).....	3
Dairying IV (Cheesemaking).....	3
Dairying V (Dairy Bacteriology).....	2
Farm Mechanics IX (Farm Buildings).....	3
Farm Mechanics X (Farm Power).....	2
Farm Mechanics XII (Surveying).....	2
Horticulture V (Greenhouse Management).....	2
Poultry Husbandry II (Feeding).....	1
Poultry Husbandry IV	3

Winter and Spring Terms

Subject	Credit
Animal Husbandry V (Advanced Feeds and Feeding).....	3
Dairying II (Buttermaking).....	3
Dairying VI (Dairy Demonstration).....	3
Farm Mechanics III.....	2
Farm Mechanics XI (Farm Sanitation).....	2
Fertilizers	2
Horticulture VI (Floriculture).....	2
Horticulture VII (Vegetable Forcing).....	2
Horticulture IV (Small Fruits).....	2
Poultry III (Incubation).....	2

The following elective subjects are offered to students taking Home Economics:

Fall and Spring Terms

Subject	Credit
Art Needlework	2
Basketry	2
Dairying III	2
Horticulture IV	2

Winter and Spring Terms

Subject	Credit
Dietetics II	2
Handwork	2
Millinery	1
Poultry I	3

Advanced Course for Women

For young women who have completed the regular course in Home Economics and who wish to pursue additional work, two twelve weeks' advanced courses are offered. One is a course in Dressmaking and Design, the object of which is to prepare young women for expert dressmaking and costume designing. The other is a course in catering. These courses are offered in the spring term only.

Course in Dressmaking and Designing

Subject	Credit
Costume Design	2
Textiles	2
Pattern Modeling	2
Sewing (advanced)	2
Practical Dressmaking	12
	20

Course in Catering and Lunch Room Work

Subject	Credit
Cooking (Advanced)	2
Marketing and Accounts.....	2
Institutional Management	2
Practice Work	10
	16

EXPLANATION OF COURSES

NOTE.—These courses are arranged alphabetically; ("2-2") after a subject means 2 recitations and 2 laboratory periods per week, etc.

Animal Husbandry

I. Breeds and Judging 1. (2-1.) This course will include a study of the history, development, characteristics and adaptability of the various types and breeds of livestock. Practical work in individual judging and in competitive judging within breeds and among different breeds will be conducted. Horses and sheep will be studied.

II. Breeds and Judging 2. (2-1.) A continuation of course 1, in which cattle and hogs will be considered.

III. Breeding. (3-0.) Breeding is an advanced course in animal husbandry taking up the principles and general laws of breeding, heredity, variation and selection, in-and-in breeding, line breeding, the application of these laws to herds, and herd management during breeding operations. Prerequisites, Animal Husbandry I and II.

IV. Feeds and Feeding 1. (3-0.) This course includes a study of the principles of animal nutrition which underlie the successful feeding of live stock; selecting and calculating of rations from various feed stuffs; and their practical application to the different classes of farm animals. Special attention is given to the feeding of dairy cattle. Prerequisites, Chemistry I.

V. Feeds and Feeding 2. (3-0.) This is a continuation of Course IV. The feeding, care and management of horses, hogs and sheep will be strongly emphasized. Methods of fitting, and the feeding and care of test cows in high production will be considered. Some experimental work with the School herd will be conducted. Elective. Prerequisites, Chemistry I and II and Animal Husbandry V.

VI. Pedigrees. (0-1.) This course is designed to teach the student the method of tracing pedigrees in the different herd books and to acquaint him with the best lines of breeding in each breed of live stock. It will familiarize the student with the different methods of registry

and give him a clear conception of what constitutes a good pedigree. Prerequisites, Animal Husbandry I and II.

VII. Advanced Stock Judging. (0-2.) This is an advanced course which will consist of laboratory work only. The object of the course is to give the student a clearer conception of what constitutes a good type of animal. It will be a continuation of the laboratory work given in "Breeds and Judging." A number of high class herds are near, and at least one of these will be visited each week. The work will consist largely of placing animals from the breeders' standpoint, and from that of the judge in the show ring. One afternoon per week will be devoted to the work. Elective.

VIII. Veterinary Science. (3-0.) A study of the physiology and functions of the various organs of farm animals, and the treatment from the farmer's standpoint of the common diseases and accidents to which the farm animals are liable. Occasional trips are taken to farms that afford clinic work.

Arithmetic (3-0)

The course in arithmetic aims to develop speed and accuracy in solving the problems pertaining to the business of the farm and the home. It includes a review of fractions and percentage; short methods of computing interest and partial payments; banking systems, money transfers and general monetary methods and systems. All students who are not high school graduates will be required to take this subject or to demonstrate through examination that they have had its equivalent.

Art Needlework (0-2)

The different kinds of embroidery and fancy stitches are taught and applied to table linen, table covers, and waists.

Basketry (0-2)

A course in basket making with reeds and raffia. Some attention will be given to dyeing and finishing the materials for design work. Students may retain the articles made by paying for the materials used. Elective for women.

Botany (2-2)

The course includes lectures and demonstrations on the properties of the air and of the common elements which enter into the composition of the plant; parts of the seed and the function of each; tests for starch and protein; method of growth of seeds as influenced by

heat, moisture, light and air; germination tests; study of the root, stem and leaves; relation of osmosis to plant nourishment; study of the inflorescence of common flowers, wheat and corn; and the development of fruits.

No credit is given in this course for high school biology except on the presentation of a satisfactory note book showing that substantially the same work has been covered.

Chemistry

I. (3-2.) This course is designed for those who are commencing the study of the science. It aims to meet the needs of pupils not contemplating a college course but who still desire an intelligent and sympathetic insight into the chemistry of common things. In lectures and recitations a simple treatment is given of the facts, laws and principles governing the science. Many problems in simple chemical computations are given. The effort is made to keep the work practical and illustrative of every day life. In consequence much unnecessary theoretical matter is omitted. The course is marked by a large amount of laboratory work supplemented by frequent reviews and thought-provoking questions. An original laboratory note book is required.

II. (3-2.) This course is a continuation of course I with increased attention to its agricultural and household relationships. It is planned as a foundation for the courses in foods, animal and plant husbandry, soils and fertilizers.

III. (2-1.) This is an elementary course in organic chemistry as a preparation for household chemistry.

IV. (**Household Chemistry.**) (2-1.) This course is designed for women who have completed I, II, and III. A few topics already briefly passed over in the preceding courses are again taken up and given more elaborate treatment. Facts are given precedence over theories. In class discussions and laboratory drills the chemistry of fuels, illuminants, foods, soaps and other cleaning agents are studied in their relations to the household.

V. (**Agricultural Chemistry.**) (2-1.) This subject is required of all students taking the agricultural course. It is a continuation of Chemistry I and II and takes up more specifically the chemistry of plant and animal growth.

Climatology (2-0)

This course instructs the student in the use of the weather forecast; tabulating of data obtained from the rain gauge, the barometer and the thermometer; the cause of prevailing winds and the origin of

storms; the government method of forecasting weather; a study of weather maps; plotting maps for weather forecasts, comparing prediction with government maps of some date; and operating the weather station located at the School.

Cooking

The courses in cooking aim to give the student a knowledge of food materials, their value to the body, and the principles underlying the methods of cooking.

I. (1-2.) The elementary work in cooking begins with a brief study of the kitchen, its furnishings and their care. Air, water and food in their relation to life are considered. Food materials are classified according to their uses in the body. The effect of heat on the various food nutrients is studied, followed by the different methods of cooking. Each class of foods is then taken up separately, with lessons on the preparation of cereals, vegetables and meats for the table.

II. (0-2.) This course takes up the study of flour and the flour mixtures. The different means used for raising flour mixtures are given with experiments in the action of baking powders and yeast. Six lessons in bread making are given. Salads and desserts are also taught in this course.

III. (0-1.) This is a brief course of eight lessons on canning, preserving, pickling and jelly making.

IV. (0-1.) Lectures on table laying and serving are given, followed by practical work in the planning and serving of meals.

V. (1-1.) As diet plays an important part in recovering from disease, a course in invalid cooking is given. This includes liquid diet, light diet, beverages and diet for special diseases.

Dairying

I. **Elementary Dairying.** (1-2.) Class and laboratory work is given in the Babcock test, acid and lactometer tests, cream separation and butter making under farm conditions. It is an elementary course required of all students taking the agricultural course. Offered in both fall and winter terms.

II. **Buttermaking.** (1-2.) This is an elective course, giving special attention to the care of milk and the manufacture of butter under factory conditions. It takes up, more or less in detail in laboratory and lecture work, the operation of pasteurizers, power churns, etc., the preparation of starters and the ripening and churning of cream under factory conditions. This subject must be preceded by Dairying I



THE NORTH CAMPUS

in which the fundamental principles of testing, separating, etc., are studied.

III. Farm Buttermaking. (0-2.) This is a laboratory and lecture course, elective for young women, which deals with dairy products as properly handled and managed in the country and village home. It teaches how to care for milk utensils; how to keep milk fresh and free from scents; and how to make butter in the farm home.

IV. Cheesemaking. (0-3.) An elective course dealing with the principles and tests underlying the operation of cheesemaking, as well as the actual making of cheese under factory conditions. Prerequisite, Dairying I.

V. Dairy Bacteriology. (1-1.) This is a laboratory and lecture course in which the relation of bacteria to the production and the manufacture of dairy products is studied. Bacteria tests are made for efficiency of coolers, bottles, milk pails, separators, etc.; and the isolation of different species of bacteria as found in milk is considered. Special attention is given to methods of making bacteria counts in milk and in farm and stable sanitation. Elective. Prerequisite, Dairying I.

VI. Dairy Demonstration. (1-2.) This is an elective course supplementing the course in Dairying I, and is designed principally to fit the student to take charge, upon graduation of dairy demonstration associations and to do advanced registry and semi-official testing. The student is required to follow the rules and regulations for the various associations, to keep the necessary records, and to make out official and semi-official reports. The laboratory work of this course will be done with the School herd. Prerequisites, Dairying I and Animal Husbandry IV.

Dietetics

I. (4-1.) The relative value to the body of the different food nutrients and the proportion of nutrients needed to give a balanced diet are studied. Practice is given in making out balanced dietaries.

II. (2-0.) A study of the State and Federal food laws, also a further study of dietaries. Elective.

Drawing (0-4)

This course is a consideration of beauty and the means of producing it. It consists of exercises in making finely proportioned division of space in surface decoration, well-balanced arrangement of dark and light, and harmonious coloring. Stenciling and black printing are also given. (Home Economics Course.)

English

There is no study that is of greater value to the prospective farmer than English. At every turn he must meet men of other kinds of work who outdistance him, many times, mainly because they command good language forms. The courses offered are practical studies in business English.

I. (4-0.) This course is elementary. It comprises spelling, composition and grammar. Throughout the course, special pains are taken to help students form correct habits of speaking and writing.

II. (4-0.) The second course is a continuation of English I, and is devoted to giving increased facility in composition and to familiarizing students with some of the simpler literary masterpieces.

III. (3-0.) This course consists of the study of literary masterpieces of American and English writers. Reports of supplementary reading and essays on subjects chosen by the student are required.

Farm Accounts (1-2)

This course has for its purpose the explanation and execution of a simple system of cost accounting adapted to the farm business. Beginning with the annual inventory, single live stock and crop accounts are recorded. The more involved complete set of accounts for a whole farm are a logical outcome of the preliminary practice. In all cases data from actual farm operations are used. The student is instructed in the method of ascertaining the cost of man, horse, and equipment labor for his home farm. Some instruction is also given in the methods of modern business practice, such as bank checks, drafts and notes.

Farm Law (1-0)

Under this head, a course of lectures and recitations is given on the common law practice and legal rights pertaining particularly to farming and farm interests.

Farm Management (2-2)

This course includes a study of the relation of capital and the personal qualifications of the farmer to the type of farms selected, the buying or renting of the farm, the arrangement of the fields and buildings, the purchase of the stock and machinery, the method of determining the system of farming to be followed, the crops to be sold, the method of selling and the income expected, the business relation of the farmer, the labor question on the farm, and other farm economy problems.

Farm Mechanics

I. **Forge 1.** (0-2.) This is a study of the fundamental operations of working iron either cold or hot. The student is taught first how to build and manage the fire to get the best practical results. During the course the boys learn how to make from steel many of the tools found useful on the farm, as well as to repair broken machinery.

II. **Forge 2.** (0-2.) A continuation of Forge I.

III. **Drafting.** (0-2.) The aim of this course is to give the students a knowledge of how to make and use working drawings for any purpose. The proper use of tools and drawing materials is emphasized, and accuracy and neatness are insisted upon. Free hand sketching principles and practice will also be emphasized, this being of special benefit to the former. The finished drawings made in this course are used in the shopwork following. The knowledge gained in this course is necessary for the work in Farm Buildings.

IV. **Woodworking 1.** (0-2.) A course designed primarily to meet the needs of a farmer in every day farm carpentry. The construction, care and correct methods of sharpening and using the most common woodworking tools are fully discussed and practiced. The fundamental principles of woodworking methods are worked out in various pieces designed, so far as possible, to be of practical use to the student.

V. **Woodworking 2.** (0-3.) A continuation of Course IV, taking up problems of hard wood such as the making of eveners, handles, etc. Prerequisite Farm Mechanics IV.

VI. **Woodworking 3.** (0-2.) In this course the principles of cabinet making, staining and finishing are taken up in the class room and worked out in the shop. Each student will be expected to design, construct and finish at least one piece of furniture during the course. Prerequisites Farm Mechanics IV and V.

VII. **Cement.** (1-1.) A study of cement, sand, gravel, and the proper proportions for mixing these to make concrete. Several brands of cement will be tested for strength, to determine the right mixture for the different uses to which concrete may be put. Concrete fence posts and blocks for silos and walls will be made during the course.

VIII. **Farm Buildings.** (0-3.) Each student taking this course is expected to work out a full set of plans for at least one of the more important farm buildings, and to figure out a bill of the materials needed to construct the building designed. A fair knowledge of building construction is gained during the course so that the student will be able to construct the simpler farm building, if he wishes, or supervise their construction. Elective.

IX. **Farm Machinery.** (0-2.) This course includes a study of the machines most commonly used on the farm, with a brief discussion of

farm motors. Actual machines are available for this work, which will be taken down, reassembled, and adjusted by the students. The principles of construction, as well as methods of adjusting, repairing, and caring for each, will be discussed. Elective.

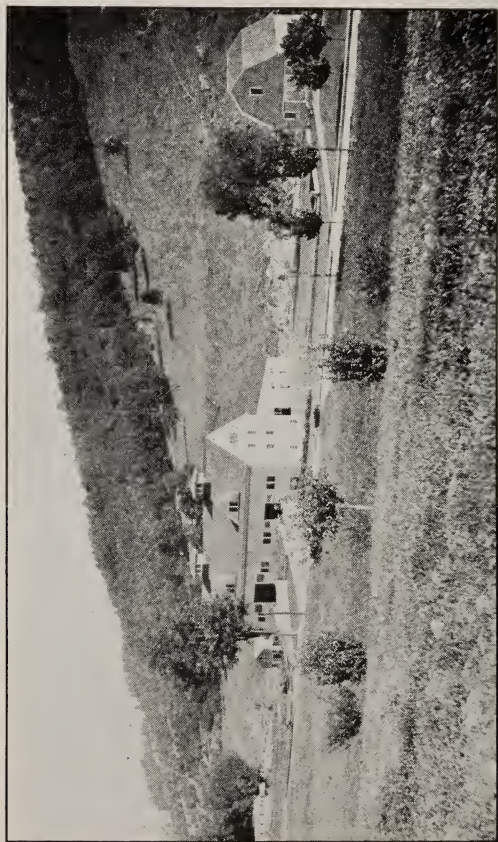
X. **Farm Power.** (0-2.) This course will be devoted largely to a detailed study of internal combustion engines. Students will be given practice in timing of valves and sparks, and taking down and reassembling engines of various types. Brake tests will be run to determine the effect of different conditions on the horse power developed. Ignition troubles will be discussed fully. Water and steam power will be briefly taken up, also electric lighting plants for the farm. Problems of transmission will be discussed, and each student will finish the course by planning a complete farm power plant. Elective. Prerequisite, Farm Mechanics IX.

XI. **Farm Sanitation.** (1-1.) This course will include the study of the factors concerned in rural sanitation. Contagious diseases and their communication by food and drink, insects, animals, and individuals will be briefly discussed. Sanitary measures such as septic sewage disposal systems, various types of sanitary dry closets, insect control and precautionary practices will be fully discussed. The farm water supply will be studied from the point of view of sanitation as well as convenience. Electric.

XII. **Surveying and Leveling.** (0-2.) A laboratory course in the use of the level, compass, chain and other common surveyor's instruments; and the methods of running boundary lines and grades for drains, walks, and drives. The surveying and mapping of a definite area will be a part of the required work. A brief description will also be given of the principles, systems and methods commonly used in drainage. Particular attention is given to the construction and use of simple, inexpensive, though practical home made instruments and devices. The class will be required to lay out and draw up plans for a complete drainage system. Elective. Prerequisite, Mensuration.

Farm Practice (0-1)

During the first term at the School, students taking the course in agriculture are required to demonstrate their knowledge of actual farm operations. Students who have had little or no farm experience will be required to devote four hours per week during the first term to this subject, and must be able to perform the ordinary farm operations in a satisfactory manner before a passing grade will be given. The work is in charge of the superintendent of the farm.



THE FARM BARN

Fertilizers (1-1)

The topics treated are: meaning of soil fertility, advantages of natural manures over artificial fertilizers, direct and indirect effect of manures, comparative value of different forms of nitrogenous fertilizers and limes, source and relative value of different phosphates, the importance of potash as a constituent of fertilizers, forms of potash, cost and comparative value of high-grade and low.

Field Crops (3-2)

Attention is given to the study of field crops, especially those commonly grown in southern New York. The methods of growing, harvesting, storing and grading these crops as well as the methods of seed selection and treatment are thoroughly discussed. Potatoes, oats, meadows, corn, barley, buckwheat, and alfalfa are given special emphasis.

Forestry (1-1)

The course covers the following problems: the use of the farm wood-lot, how a well kept wood-lot increases the selling price of the farm, thinning to improve conditions of growth, cutting of mature trees in such a manner that the succeeding growth may be helped, clear timber, necessity for removing dead or diseased trees, protecting wood lot from fire, relative value of forest grown from sprouts and from seedlings, sowing seed or planting seedlings on waste pasture land, and the necessity of keeping grazing animals from the young forests.

Hand Work (0-2)

This course includes the principles of crocheting, knitting and tatting, and their application to the finished article. Hand and machine braiding, wool embroidery, cording and finishing stitches are also taught. Elective.

History and Government

I. **American History.** (5-0.) A brief course in American history from the end of the colonial period to the present. As much time as possible is given to current events.

II. **Civics.** (3-0.) In this course the student is made familiar with the fundamentals of government from its simplest form in the township through the more complex forms of county, state and nation. Special attention will be given to recent and pending legislation and its significance to the farmer.

Home Decoration

I. (0-2,) This course deals with the application of the principles of beauty to the household decoration. Actual work will be done in the making of window and door hangings, couch and table cover, and pillows.

II. (1-1.) This course takes up the study of each room in a home, discussing and demonstrating how a modest home can be made beautiful, and also how to avoid ugly and inharmonious furnishings. Paints, wall colors, stencils and papers are discussed.

Home Nursing (2-0)

The sick room, its furnishings and care are important points in the home care of the sick. These and how to keep the bed in proper order and to perform the many little things required by the patient are considered. Attention is given to the nursing of special and contagious diseases. A study is made of disinfectants and their uses.

Horticulture

I. **Fruit Growing.** (3-1.) This course will consider the problems of fruit growing from the standpoint of orchard management practicable to the farmer. Incidentally, commercial orcharding features will receive attention. Problems from selecting and preparing orchard sites, to picking, marketing and storing the harvest, will be duly recognized in class room, laboratory, and field practice. Special attention will be given to spraying, pruning, and orchard renewal.

II. **Vegetable Gardening.** (2-1.) A course in which the planting, care, harvesting and storing of the common vegetables is discussed from the viewpoint of both the home and the commercial garden. Special attention is given to the making and operation of hotbeds and cold frames and the starting of early vegetable plants. The laboratory work is carried on in the greenhouses and in the gardens. Much emphasis is placed on the practical work of this course.

III. **Home Gardening.** (1-1.) A course for young women, designed to acquaint the student with the best varieties of vegetables and small fruits for the home garden; the management of hot beds and cold frames; the starting of early vegetable plants; and the making of garden plans. Laboratory work will be carried on in the greenhouse and garden. This course will also include lectures and practice in the growing of bulbs and houseplants.

IV. **Small Fruits.** (1-1.) An elective course which considers in detail the propagation and culture of the common small fruits; such as,

strawberries, raspberries, blackberries, currants, gooseberries, and grapes, with special reference to both the farm garden and commercial plantations. Elective.

V. **Greenhouse Management.** (1-1.) A lecture and laboratory course designed to acquaint the student with the principles of greenhouse construction and management, including heating, ventilating, watering and plant propagation. Elective.

VI. **Floriculture.** (1-1.) A lecture and practice course in propagation, growing and care of the common florists' crops. Special emphasis is given to the laboratory work of this course. Elective. Prerequisites, Horticulture V.

VII. **Vegetable Forcing.** (1-1.) A lecture and practice course in the starting and growing of the common vegetable crops used for forcing under glass, including soil sterilization, fumigation, etc. The laboratory work of this course is especially important.

Household Management (3-0)

The general management of the house includes the keeping of accurate accounts, the buying of supplies, and the general system and order in the household. This course takes up the house, its plans and arrangement of rooms. Suitable furnishing are discussed, with lessons on their care.

House Plans (0-2)

This course consists of a study of house plans, as to their convenience and suitability for family life. Suggestions for improvements are made, when plans are lacking in the essentials. Following this study, the student makes an original plan to include all conveniences necessary for the most efficient home life.

House Practice (0-1)

In order that practice work may go hand in hand with theory, this course has been introduced to give the students practice in the various operations necessary in the general care of the house, such as cleaning of silver, brass, and nickel; daily dusting; care of bath room; cleaning mirrors; and the care of floors. The work is carried on in the rooms of the department, one laboratory period per week being given to it.

Home Sanitation (2-1)

This subject takes up the hygiene of the home. A study is made of the molds and bacteria as friends and foes of the housekeeper.

Heating, lighting, ventilation, and water supply are discussed. The proper disposal of waste and methods of disinfecting such waste are considered.

Hygiene

A study of the care of the body; the hygiene of digestion, nutrition and elimination; care of skin, hair and teeth; habits of living; hygienic clothing. This course is supplemented by lessons on first aid to the injured, including wounds and their treatment; use of antiseptics; temporary treatment for sprains, dislocations and fractures; and the use of the emergency bandage.

Hygiene 1a. (2-0.) A course for young women given by the department of Home Economics.

Hygiene 1b. (1-0.) A course for young men given by the Department of Physical Training.

Insect Pests and Plant Diseases

A. (2-2.) For students in Agriculture. This course considers the structure of insects, the method of reproduction, different stages of insect life, and time and method of control. Special emphasis will be placed on insects injurious to farm crops.

B. (2-1.) For students in Home Economics. A course similar to the above, except that special emphasis is placed on economic household and garden insects.

Landscape Gardening (1-1)

This course, in a series of lectures, supplemented with lantern slides and excursions, will attempt to impress upon students the intrinsic value of the beautiful in the arrangement of buildings, walks, roads, and lawns of the home site. Rural art and the understanding and appreciation of its principles is the object sought in the course.

Laundry (0-1)

Practice is given in the methods of laundry work. A study is made of stains and their removal, also reagents used in cleansing, such as soaps, cleansing fluids and bluing.

Mensuration (1-0)

A course designed to teach the student how to compute areas of irregularly shaped pieces of land and to acquaint him with the various

terms used in land surveying and measurement. Methods of computing the contents of stacks, bins, granaries, cisterns, etc., will also be considered. (Not required to students who have passed elementary algebra and plane geometry.)

Millinery (0-1)

This course is intended for home use only, to give an appreciation of this part of woman's dress, and to enable the students to make good use of what they have. Materials, colors, and combinations are discussed. Old materials are renovated and used where possible. Practice is given in the making of a hat. Elective.

Music

It is the aim of the Department of Music to instill into the students a love and desire for good music. At the assembly hour, two days each week, the time is devoted to music. This includes chorus singing and the study of some of the noted masterpieces. The University chorus, which meets once each week, gladly welcomes all students who are able to pass the required examinations. A school orchestra, a glee club and other similar musical organizations are formed on the request of a sufficient number of interested students.

In addition to the above, two courses in Music are required of all students unless they are excused because of previous musical training. Students wishing further instruction in music may secure by arranging with the Professor of Music.

I. (1-0.) The object of this course is to familiarize students with the staff, keys, and notation; to enable them to sing at sight simple melodies; and to cultivate the ear to recognize certain melodies.

II. (1-0.) This course deals with the position of sharps and flats in key signatures; bass clef; symbols; terms and expression. The object is to enable the students to sing and analyze at sight two and four part music, and to be able to notate simple melodies played on the piano. Prerequisite, Music I. No fee is charged.

Parliamentary Law (1-0)

This course is intended to familiarize the student with parliamentary practice and to give training in effective self expression. Practice will be given in oral and written presentation of topics related to a broader and more intelligent country life.

Physics (3-2)

This study begins with a review of the metric system, Pascall's Law and the Law of Archimedes. Density, specific gravity, centrifugal force, cohesion and capillarity are studied through demonstration, study and application. Following this are studies of the barometer, pump, water ram and syphon; the heating and ventilating of farm buildings; laws of inertia; levers and pulleys; and the principles of electricity applied to the construction of the battery, door bell, and telephone. A course in household physics giving equivalent credits is offered for students of home economics.

Physical Training

Three terms of physical training are required of all men students and two terms, of all women students. For the men this training will consist largely of military tactics as prescribed by the state law. One hour credit per term is given.

Poultry Husbandry

I. (2-1.) A general introductory course dealing with the more important principles of Poultry Husbandry and their practical application on the farm. It includes the development of the eggs; natural laws influencing egg production; incubation, with a study of incubation devices; brooding and a study of brooding apparatus; breeds; judging; breeding; killing; dry and scald picking; packing; nomenclature; a study of varieties, age, sex, constitutional vigor and selection for utility; sanitation; parasites; diseases and preparation of insecticides; poultry-house construction; market eggs and poultry; feeding for egg production; fattening; feeding young chicks; feeds and rations; culling the growing chicks and the farm flock; water-fowl on the farm; managing the farm flock of turkeys; purchasing a poultry farm, with visits to nearby farms; and poultry farm management. Elective for women students.

II. (0-1.) A practice course of three short periods per day, including Saturday and Sunday for four weeks. Includes feeding, record keeping and the management of fowls for egg production and for fattening, including preparation for market. Assigned reading and written explanation will be required. Prerequisite, Poultry I. Elective.

III. (0-2.) A practice course of three short periods a day, including Saturday and Sunday, for eight weeks. The work will be in two parts. First: practice in operating incubators, testing eggs, keeping records, and taking apart and setting up machines. Second: the

management of brooders and a flock of chickens and the keeping of temperature, food and growth records. Prerequisite, Poultry I. Elective.

IV. (2-1.) **Advanced Poultry Husbandry.** This course is designed to afford those students who expect to enter the field of commercial poultry raising an opportunity to obtain further practice in poultry operations and to discuss subjects of special interest to the poultryman. The following topics will receive consideration: the history, scope and opportunities in poultry husbandry; bibliography; the history of breeds; drawing; caponizing; refrigeration and other means of preservation; advertising; poultry accounts; designing and drawing of poultry houses; the advantages and disadvantages of various methods of poultry keeping; and the laying out of poultry farms together with the use of the farm score-card. Prerequisite, Poultry I. Elective.

V. (2-1.) **Poultry House Construction.** A study of the principles of poultry-house construction; planning, arranging and designing poultry-houses; estimating the cost of buildings; studying building plans, and figuring bills of materials. One or more trips will be made to nearby farm to study their plans and arrangement of poultry equipment. Elective. Prerequisite, Poultry I.

Rural Economics (1-0)

An elementary course for first year students of agriculture, which attempts to give a general understanding of the economics of agriculture, to correlate properly the different types of agricultural practice, and to show the relation of agriculture to manufacturing and other business enterprises and their place in the economy of the world's trade.

Rural Sociology (1-0)

This is a lecture course in which the origin, development, status and trend of our civilization are considered. Special reference is made to present rural problems; such as, cooperative movements, highways and transportation improvement, the rural school, the church, and the social outlook of the country.

Sewing

The object of this course is to enable the students to make their own garments, and to give them training in the selection of materials. The Snow system of drafting and cutting is used, whereby each student makes all her own patterns.

I. (0-2.) The first work in sewing is entirely hand-sewing. The various stitches used in finishing are given; such as hemming, over-handing and stitching. This is followed by darning, patching, and the making of buttonholes. The making by hand of a small apron completes the course.

II. (0-3.) The use of the sewing machine is introduced in this course. The term's work includes pattern drafting, elementary and advanced, and the making of a complete set of underwear.

III. (0-2.) The aim of this course is to give a thorough study of shirt waist making. It includes the fitting and making of three waists.

IV. (0-3.) Dress patterns are drafted. A house dress of wash materials is made.

V. (0-3.) The practical work in this course is the making of a wool dress.

VI. (0-2.) The final course in sewing consists of the making of the graduation gown.

Soils (2-2)

This course considers the function of the soil as furnishing root-hold and plant food; the influence of ice water and erosion on the origin of the soil; the physical composition of the soil as determined by grading sieves, soil tubes, and sedimentation; kinds and textures of soils and their relation to air, drainage, temperature and depth of root penetration; chemical compositions of soils and plant foods they contain; and the importance of moisture and the methods of controlling the water content of soil.

Textiles (2-0)

This course includes a study of the animal and vegetable fibers used in the textile industries; the processes of spinning and weaving, bleaching and dyeing; and a study of the distinguishing characteristics of the finished fabrics. Tests are made for detecting adulterations.

Winter Short Course

A short term in agriculture is offered each winter for those who find it impossible to attend the regular long term courses. During this time, short, practical courses in animal husbandry, dairying, farm management, poultry, forestry, fruit growing, gardening, soils, and fertilizers will be given. Instruction in blacksmithing and wood-working will also be offered for those who desire it. Full particulars are given in a separate bulletin which will be mailed on request.

Farm and Home Week

One week during the winter of each year is set aside as Farm and Home Week. At this time experts from this and other states are present to lecture on various farming, domestic science and country life topics to which lectures the general public is invited. Few classes are held during this week. Boarding and rooming accommodations for out of town visitors may be secured by writing to the Director of the School, or, on arrival, by inquiring at the information bureau. Students are required to attend the lectures.

Extension Service

Members of the faculty of the school are available for a limited amount of extension service and may be secured to give demonstrations, talks and addresses before granges, farmers' meetings and school gatherings and for various other kinds of extension work. Application should be made by mail or telephone as far in advance as possible so the necessary arrangements can be made.

Summer Work for Students

Students who have had no practical farm experience are required to spend at least three consecutive months during the growing season on some farm approved by the faculty. The School stands ready to find positions for such students. It is also in position to place other students who may wish to secure additional experience or who may wish employment in order to defray the expenses of the following year. The three year courses makes possible such an arrangement without interference with the school work.

Athletics

Clean, wholesome athletics are encouraged by the School as a means of developing character and physique. The different classes have their athletic teams and engage in interclass games in addition to the regular "Varsity" games with teams from other Universities. Students at the School of Agriculture are eligible to membership on the regular "Varsity" squads.

Military Drill

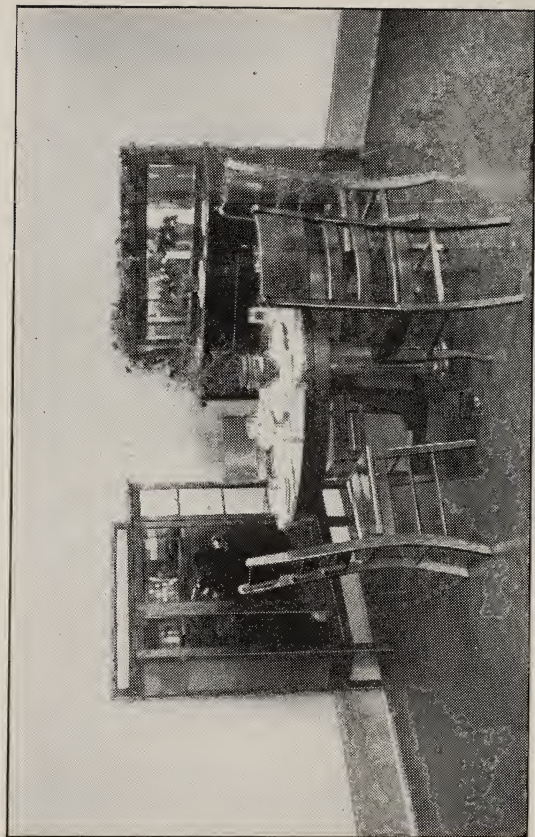
A large part of the work in physical culture for young men consists of military drill which includes the regular "setting up" exercises, marching, and the manual of arms. These exercises are of much benefit

to students, whether from the farm or from the city. An inexpensive uniform is required.

Student Publications

The students publish a weekly paper devoted to the interests of the University. It is edited and managed jointly by representatives from the several Schools.

A year book known as the Kanakadea is published each year by the Junior class of the College and of the School of Agriculture. It is a record of the achievements of the different classes and organizations.



A CORNER OF THE DINING ROOM
Home Economics Department

GRADUATES, CLASS OF 1917

Beard, Charles Harold
Boyd, Harry Snyder
Brainard, Frank Edward
Burgott, Lawrence Job
Cope, Edward Roy
Decker, Alfred Jacob
Dennis, Leland Charles
Doty, Harold Craig
Eaton, Harold Frederick
Emerson, Bruce Wallace
Fisher, Fabian
Gillings, Bessie Estelle
Gorton, Hazel Eliza
Harwood, Charles Albert
Herrick, Harry Groff
Holman, Raymond Winch
Hughes, Henry Lyke
Hull, LaRue Theodore
Johnson, Isabelle Amanda
Kelly, Andrew William

Kuhl, Ivan Washington
Kull, George Washington
Lulejian, James
McKay, William Kenneth
Palmerton, Ella Hannah
Radley, Harold Leonard
Robinson, Robert Harland
Roy, Edwin Newman
Seaman, Percy Miller
Sherman, Arta Amanda
Spencer, Harold Warren
Talbot, Edward Baldwin, Jr.
Trescott, Julian Kenneth
Wasson, Ellsworth
Whitford, Edwin Clark
Williams, Jesse Paul
Williams, Richard Martin, Jr.
Wilson, Nadyne Jennie
Witter, Robert Ellsworth

REGISTER OF STUDENTS

1917-18

GRADUATE STUDENTS

Decker, Alfred Jacob

Richmond Hill

SENIORS

Alderman, Donald Russell

Anthony, William Blancet

Avery, Emerson Langdon

Bangert, Lawrence Eugene, Jr.

Banks, Stanley Day

Boyd, Edward Horton Flint

Claus, Beatrice Eleanor

Compton, Edward Nathan

Danser, Erving J.

DeWitt, Horace Leach

DeWitt, Wilham Milton

Doud, Walter Adelbert

Emery, Raymond James

Fay, Marjorie Emeline

Freeman, Edith L.

Gasper, Lewis Hemiup

Green, Percy

Howe, Marion Emily

Hubbard, Dorothy Potter

Hults, Harold Elmer

Knapp, Ferdinand Demorest

Knibloe, Donald James

Langworthy, Harold Greene

Powell, Jerome Edgar

Rowe, George Elliott

Saunders, Arling Hall

Smith, Charles George

Spencer, Glenn Fenton

Traphagen, Parks VanNest

Olean

Sayville

Warsaw

Richmond Hill

Horseheads

Ovid

Kenmore

Chazy

Akron

Hornell

Bradford

Lawrenceville, Pa.

Hornell

Hammondsport

Sandusky

Géneva

West Park

Alfred

Plainfield, N. J.

Marathon

Warwick

Fillmore

Adams Center

Ridgway, Pa.

Hornell

Belmont

Fillmore

Cherry Creek

Lodi

Wheeler, Fenn Culner
Witter, Emmett Allen

JUNIORS

Bartlett, Fred Martin
Bartoo, Ingrid Marguerite
Beebe, Marjorie Hanna
Burkert, Alfred Jacob
Camenga, Carlos Clarke
Cole, Clarendon Sandford
del Solar, William Vincent
Edwards, Charles Willis, Jr.
Ellison, John Franklin
Goslee, Milton Brainard
Heins, Ernest
Hoover, Lewis Vollmer
Hurlbut, George Lyman
Jones, Carlton Mead
Jordan, Lawrence DeForest
Klinck, Mrs. Irene
Lautz, George Adam, Jr.
Lewis, Clara Gertrude
Lilley, Leon Dexter
McAllister, Thornton William
Mohney, Ralph Davis
Mullaney, Bernard Edward
Peck, Standish
Pfitzenmaier, Ernest Robert
Pickell, Frank
Robinson, Andrew Wallace
Spawton, Frederick William
Tallman, Charles Walcott
Tatje, Curtis Rudolph
Witter, Lewis Floyd
Woodruff, George Allen

Randolph
Alfred
Olean
Friendship
Alfred
New York
West Edmeston
Cuba
Pisco, Peru, S. A.
Pittsburg, Pa
Corning
Jewett
Mt. Vernon
New York
Rockville Centre
Akron
Cuba
Alfred
Buffalo
Alfred
Pulaski
Ridgway, Pa.
Ridgway, Pa.
Addison
Hensonville
Canistota
Alfred
Brooklyn
Buffalo
Silver Springs
Brooklyn
Hinsdale
Hornell

FRESHMEN

Anderson, Edwin Leo
Bardeen, Helen Mildred
Boyd, Harriet
Clark, Joseph Allen
Coleman, Robert
Cornell, Sidney Wentworth
Demorest, Albert Augustus

Jamestown
Alfred
Syracuse
Shamokin, Pa.
Elmira
Warsaw
Warwick

Engel, Jesse M.
 Fero, Leroy David
 Fishgrund, Max
 Gavigan, John Ray
 Hassin, Solomon Victor
 Katz, Jack
 Kenwin, Max Solomon
 Kenyon, Hugh Champlin
 Landphair, Richard Wallace
 Lucas, Guy Canning
 McAndrew, Helen Mary
 Mead, Helen Frances
 Norton, Dorothy
 Nye, Bernice Emma
 Pomeroy, Ruby Grace
 Seely, Gilbert Chatfield
 Spink, George Boone
 Staples, Thomas Mendal
 Van Nortrick, Clarence Ray
 Weigel, Robert George

New York
 Houghton
 New York
 Warsaw
 New York
 New York
 New York
 Andover
 Iava Village
 Gainesville
 Andover
 Rochester
 Alfred
 Andover
 Centerville
 Varysburg
 Dundee
 Brooklyn
 Corning
 Albany

SPECIALS

Atz, Mrs. Bianca
 Bartoo, Eli Roe
 Beach, Fannie
 Burnette, Earl John
 Corning, Roland Shelton
 Crandall, Helena
 Donnigan, Dora Anna
 Emerson, Isabel
 Emerson, Margaret
 Evans, Mrs. Phebe
 French, Vida
 Freytag, Ferdinand William
 Gould, Jessie
 Gross, Franklin Henry
 Hamilton, Florentine Anna
 Harding, Addie
 Howard, Nina
 Howe, Margaret
 Hunting, Mrs. Bessie
 Hurlburt, Mrs. Carl
 Jackson, Hazel Marguerite

Alfred
 Alfred
 Alfred
 Hornell
 Elmira
 Alfred Station
 Alden
 Hornell
 Alfred Station
 Alfred
 Rye
 Schenectady
 Alfred
 Perkinsville
 Oradell, N. J.
 Alfred
 Alfred
 Alfred
 Alfred
 Alfred
 Castile

McConnell, Edward
 Merriman, Nathaniel LaFrone
 Palmer, Phyllis
 Pollock, Alfred Lee
 Poole, Clesson Orlando
 Randolph, Sarah
 Roos, Marian Reed
 Smith, Ethel
 Smith, Mildred
 Sollers, Pleasance
 Teft, Elsie Roana
 Utter, Lewis Ted
 Vossler, Gustav Adolph
 Wheaton, Hazel
 White, Edward

Ridway, Pa.
 Alfred
 Alfred Station
 Argyle
 Alfred
 Great Hills
 Buffalo
 Alfred
 Alfred
 Reisterstown, Md.
 Greenwich
 Cuba
 Wellsville
 Alfred
 Ceres

WINTER SHORT COURSE

Alsworth, Delbert Arthur
 Boyd, Frederic I.
 Crandall, Millard Lucius
 Davison, Alfred Russell
 Hirt, Raymond William
 Hoy, James Malcom
 Lowy, Ricka
 Lydell, Harold Burwell
 Norton, Kenneth Clinton
 Van Keuren, Frank
 Waite, Ellsworth
 Weeks, Dora Belle
 Wicks, Oliver Raymond

Belfast
 Syracuse
 Falconer
 South Wales
 Allegany
 Warsaw
 Orange, N. J.
 Falconer
 Almond
 Hornell
 Alexander
 South Wales
 Wayland

SUMMER SCHOOL STUDENTS, 1917

Austin, Lettie
 Averill, Esther
 Brown, Dora
 Crandall, Anna
 Pierce, Florence
 Sadowski, Valentina
 Schoening, Elsa
 Sheon, LuAnna
 Thomas, Flora
 Windus, Sara

Friendship
 Angelica
 Alfred Station
 Little Genesee
 Woodhull
 Dunkirk
 Trenton, N. J.
 Belmont
 Brooklyn
 Belmont

SUMMARY OF STUDENTS

	Agriculture	Home Economics	Total
Graduate students	1	—	1
Seniors	26	5	31
Juniors	27	4	31
Freshmen	20	7	27
Specials	12	24	36
Short Winter Course	13	—	13
Summer School	—	10	10
Totals	99	50	149

HONOR ROLL

Adams, Ivan
Alderman, Donald
Allen, John R.
Allen, Joseph Roy
Anderson, Edwin
Anderson, Morton
Austin, Ward
Averill, Denton C.
Avery, Emerson
Babbitt, Kenneth
Ball, Arthur
Barnhart, W. S.
Barry, Thomas
Bartlett, Fred
Blomberg, Frank
Boyd, Harry
Boyes, Leighton
Brady, Joseph
Brainard, Frank
Brainard, George
Brooker, Ernest
Brown, Arthur
Bruns, Jack
Burdick, Elbert
Burdick, Louis Harold
Burdick, William
Burgott, Lawrence
Canfield, Paul
Cheesebro, Harold
Clawson, Theodore
Crosby, Thomas
Daly, Alan
Darlington, Robert
Decker, Alfred
DeWitt, Horace
Edwards, Willis
Frank, Joseph R.
Gahaga, Gerald
Galan y Reguera, Louis
Galloway, Lewis
Graham, Frank

Greene, Carlton P.
Griffin, George
Hart, Lloyd
Heins, Ernest
Higgins, Ernest
Holz, John
Hoover, Lewis
Hopkins, Harry
Howard, Harold
Howe, Harry
Hoy, James
Humphrey, Richard
Jacobson, Herbert A.
Johansson, Fredolf
Jordan, Harry A.
Kull, George W.
La Fever, Harold
Lawrence, Robert
Leworthy, Ralph
Loomis, Lynn L.
McAllister, Thornton
*McElroy, George
McPherson, Dwight
Maglin, William
Marquadt, Francis
Martin, Louis
Maure, Irving
Maxson, Leslie
Meadows, Walter
Mohney, Ralph
Morse, Charles
Morton, Alfred
Palmiter, Elson
*Parker, Charles
Peabody, Thomas
Poet, Harold
Perry, Edward
Platt, Gerald
Plumer, Luther, Jr.
Powell, Jerome
Preische, Walter

* Killed in action.

Price, A. B.
Rowe, George
Roy, E. N.
Ruef, John
Sardeson, Earl
Saunders, Gates
Sedlacek, Erwin
Sheridan, Vincent
Soderholm, Lieut. Walter
Stout, Wayne
Stukey, Donald
Turner, Jerenan M.

Vars, Jesse D.
Waite, F. L.
Walsh, Stanley
Wells, Herbert T.
Wheeler, Fenn C.
Wherritt, Basil
Wight, Elliott
Williams, Jesse
Williams, Richard
Witter, E. Allen
Wright, Robert

APPLICATION FOR ADMISSION
to the
NEW YORK STATE SCHOOL OF AGRICULTURE
at Alfred University, Alfred, N. Y.

.....1918.

1. Name in full.....
2. Postoffice.....
3. County Date of Birth.....
4. Name of Parent or Guardian.....
5. Address of Parent or Guardian.....
6. Have you ever attended High School?.....
7. Are you a High School Graduate?.....
8. If not, how long did you attend?.....
.....
9. How long have you been out of School?.....
10. If a young man, have you had any farm experience?.....
11. How long?
12. Enclose with this application, or be prepared to bring with you when you enter, a letter of recommendation and a statement from the Schools you have attended showing the subjects you have completed.
13. Remember that you are eligible for entrance if you are sixteen years of age or older and have completed the work of the first eight grades as taught in the public schools.

Send in this application as early as possible, so that we can arrange for ample school supplies and boarding accommodations.

Address all correspondence to the Director.



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